

Brut Rosé 2015

Mediterranean Elegance collection: Elegant interpretations of the terroir

A metodo classico, made from Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. With delicate hints of strawberries and raspberries, this Brut Rosé is a sparkling wine of extraordinary elegance, the result of tailor-made production in very limited quantities.



DENOMINATION: Vino Spumante Rosé Sicilia DOC

TYPE: Brut Rosé Metodo Classico

GRAPES: Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS & CLIMATE: altitude 470 - 500 m a.m.s.l.; hilly orography, facing north-east; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9), rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc); total limestone from 20 to 35%. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD: VSP (vertical shoot positioning) pruning with Guyot training; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE: up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 mm average* this area. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

*VINTAGE: the average in Contessa Entellina is calculated from vintage 2003 to vintage 2017 and collected by SIAS, (Sicilian Agrometeorological Service); for the calculation we consider the period from October 1 to September 30.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Pinot Nero destined for the production of the Rosé was harvested on August 8 and 9.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 15- 16°C. Second fermentation in the bottle follows. After tirage the Rosé ages for 36 months on the lees.

ANALYSIS DATA: alcohol 12.02 % ABV - pH 3.14 - total acidity 7.4 g/l - residual sugar 6,4 g/l.

TASTING NOTES (19/02/2020): of antique pink color, this Rosé Millesimato is characterized by an elegant and distinct bouquet. It offers tertiary notes of bread crust combined with delicate fruity hints (wild strawberries) and spices. In the mouth it combines freshness and good structure, with a pleasant return of fruity sensations and a savory vein with long persistence.

FOOD & WINE: a rosé table wine, excellent with raw or cooked crustaceans and fish tartare. We recommend it with thinly sliced prosciutto crudo. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C (42. 46 °F)

WHEN YOU DESIRE TO: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

DIALOGUE WITH ART: An elegant woman, her face lit with a slight smile... how can we not help thinking of Mona Lisa or Lady with an Ermine by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.